

# Cranberry Apple Oat Bar

**Makes:** 96 Servings

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Ingredients	Weight	Measure
All-purpose flour	2 lb 9 oz	2 1/2 qt (10 cups)
Rolled oats	2 lb 6 oz	1 gal (15 1/4 cups)
Salt	2 oz	3 Tbsp
baking powder		1 Tbsp + 2 tsp
Brown sugar	4 lb 7 oz	2 1/2 qt (10 cups)
Applesauce, unsweetened	1 lb 7 oz	2 1/2 cups
Margarine, softened	10 oz	1 1/4 cups

Apple juice, unsweetened	2 lb 12 oz	1 1/2 qt (10 cups)
Apples, peeled, cored and cubed	2 lb 11 oz	2 1/2 qt (10 cups)
Cranberries, sweetened dried	2 lb 10 oz	2 1/2 qt (10 cups)
Cinnamon, ground	1/2 oz	1 Tbsp + 2 tsp

## Directions

1. Stir flour, oats, salt and baking powder in large bowl until blended; set aside.
2. Place brown sugar, applesauce, and margarine in mixer bowl.
3. Beat with paddle on medium speed until smooth. Scrape down.
4. Add flour mixture.
5. Mix on low speed 30 to 60 seconds until crumbly.
6. Press half dough into bottom of prepared 16 x 24 inch sheet pan; reserve other half.
7. Bake at 350 degrees F for 15 minutes.

8. Place apple juice, apples, cranberries, and cinnamon in large saucepan.

9. Soak 20 minutes.

10. Heat to boil, stirring occasionally.

11. Boil 5 to 10 minutes until tender and most of liquid is absorbed, stirring occasionally.

12. Spread hot fruit over crust.

13. Crumble reserved crust mixture over fruit.

14. Bake at 350 degrees F for 30 to 40 minutes until golden brown.